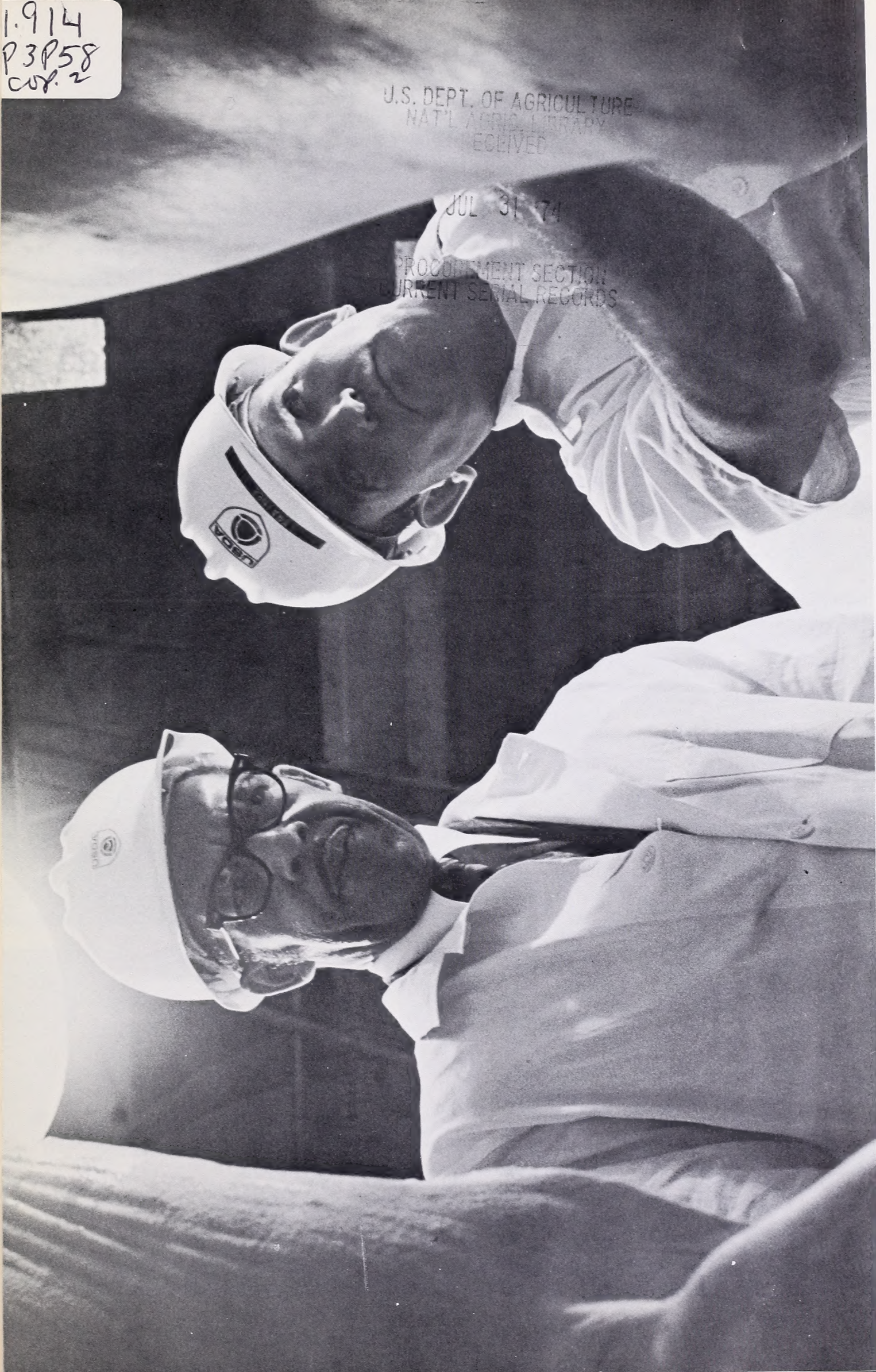


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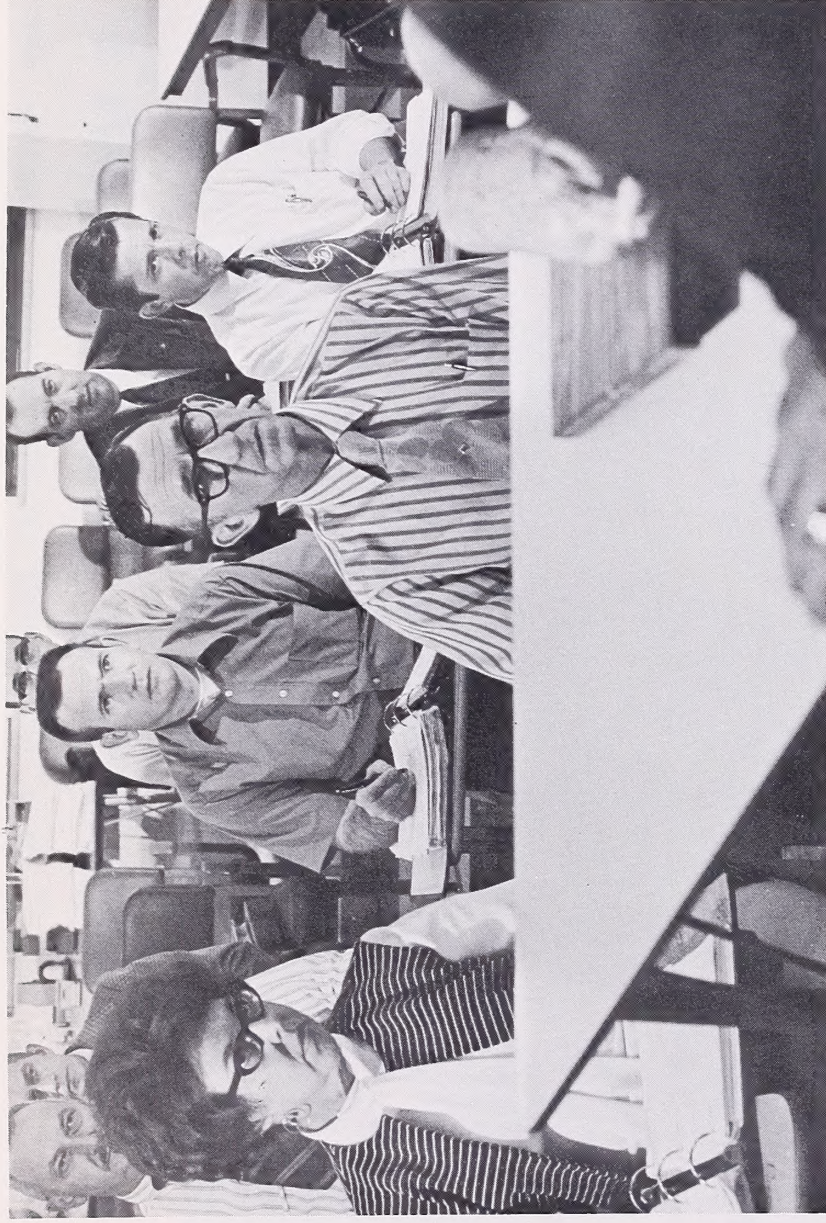
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Training the Nation's Meat Inspectors

U.S. DEPARTMENT OF AGRICULTURE -- ANIMAL AND PLANT HEALTH INSPECTION SERVICE
Picture Story 258
September 1972



CHECKING MEAT FROM HOOF TO HOT DOG -- that's the job of the Federal meat inspector.

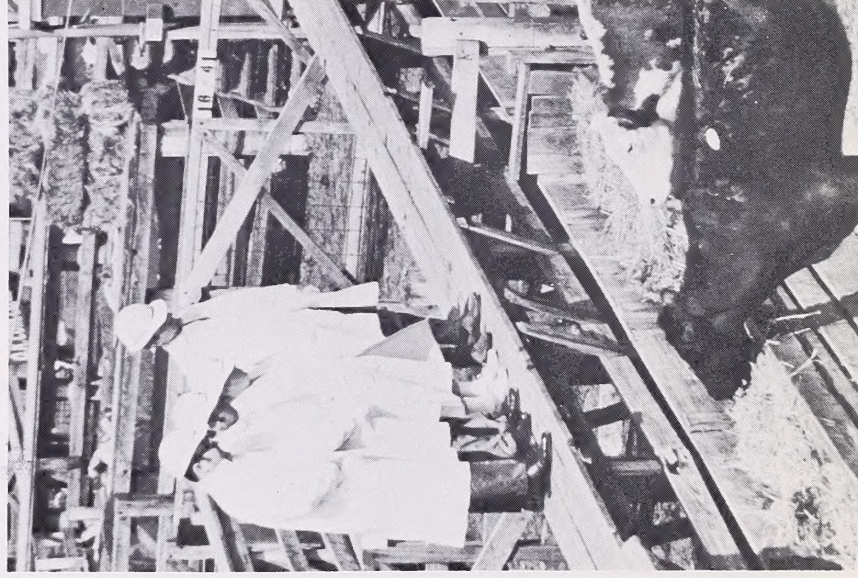
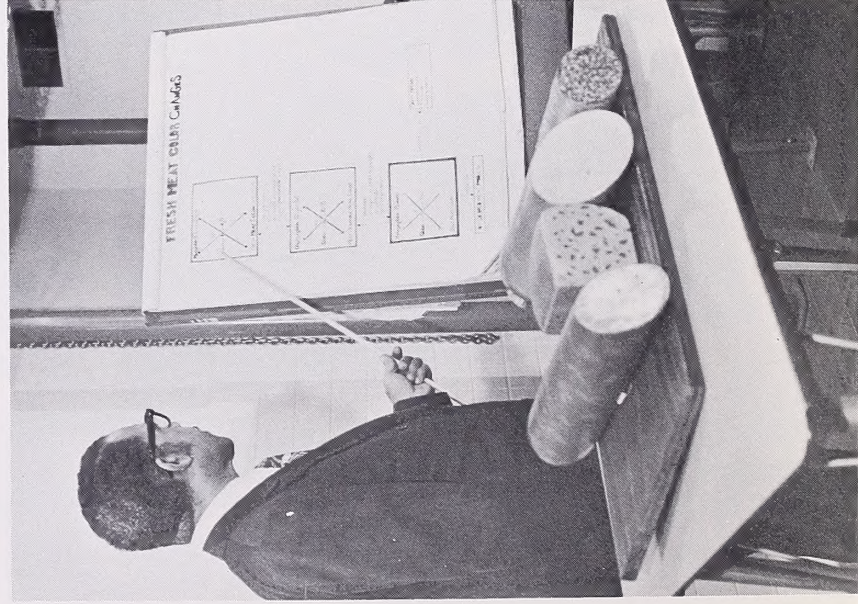
Today's inspectors began their careers with a four-week course (TOP LEFT: 0472B631-18) at one of four U.S. Department of Agriculture meat inspection training centers. During the past seven years, 5,800 men and women have graduated from these centers.

Future inspectors hear lectures on the anatomy and diseases of hogs, cattle, and sheep. On plant sanitation. On USDA's composition requirements for processed products such as hot dogs and beef stew. On packaging and labeling rules. On safety.

His instructors are experienced veterinarians, inspectors, and other specialists. Actual samples of meat, as well as plastic replicas, help the trainee identify the characteristics of a variety of products he'll encounter later on the job (FAR LEFT: 0472B631-30).

The trainee gets on-the-job training during this period. A full week of it. With his instructor he visits a stockyard (LEFT: BN-39581) to learn the principles of inspecting live animals for healthfulness. Then there's work in a meat plant, applying what's been studied in the classroom.

At the end of the four weeks of formal training, when they receive their course completion certificates and safety equipment, the trainees are assigned to meat plants across the country. For about the first six months they work under close supervision of an experienced instructor (COVER PHOTO: 0472B628-5). And it's then that their training--in the classroom and on the job--goes to work for consumers.





ABOVE: Classroom demonstrations help the future inspector learn to detect diseases which show up in the animal's organs. (0472B630-29).

His training successfully completed, the inspection course graduate goes to work in one of the more than 3,000 federally inspected meat plants in the Nation, applying his skills and knowledge to help protect consumers.
(0472B632-16)



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